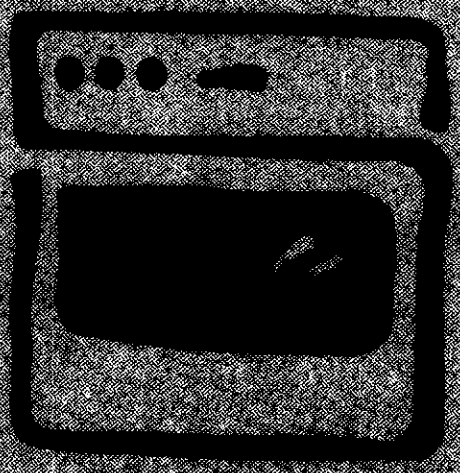
BUILT-IN OVEN

Operating and installation manual



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Electrolux

Important Safety Instructions

These warnings are provided in the interest of safety. You MUST read them carefully before installing or using the appliance. Your safety is of paramount importance. If you are unsure about any of the meanings of these WARNINGS, contact the Customer Care Department.

Installation

- The oven must be installed according to the instructions supplied. Any electrical work must be undertaken by a qualified electrician/competent person.
- This oven is heavy and care must be taken when moving it. Do not try to move the appliance by pulling the door handle.
- Remove **all packaging**, both inside and outside the oven, before using the appliance. After installation, please dispose of the packaging with due regard to safety and the environment.
- **It is dangerous** to alter the specifications or modify the appliance in any way.

During Use

- This oven has been designed for cooking edible foodstuffs only and **must not** be used for any other purposes.
- Never line any part of the oven with **aluminium foil**. Do not allow heatproof cooking material, e.g. roastings bags, to come into contact with oven elements.
- **Never** place plastic or any other material which may melt in or on the oven.
- **Do not** place sealed cans or aerosols inside the oven. They may explode if they are heated.
- **Do not** hang towels, dishcloths or clothes from the oven or its handle. They are a **safety hazard**.
- **Do not** use this oven if it is in contact with water and never operate it with wet hands.
- Always cook with the oven door closed.
- Use any oven proof cookware which will withstand temperatures of 275°C.
- Use any oven proof cookware which will withstand temperatures of 270°C.
- Take **great care** when heating fats and oils as they will ignite if they become too hot.
- **Always** use oven gloves to remove and replace food in the oven. Similarly always use oven gloves to remove and replace the grill pan handles, before and after grilling.
- **Always** remove the grill pan handles when grilling.
- Ensure that you **support** the grill pan when removing it from the oven.
- **Take care** to follow the recommendations given for tending the food when grilling.
- **Always** stand back from the oven when opening the oven door, to allow any build-up of steam or heat to release.
- Stand clear when opening the drop down oven door. **Do not** allow it to fall open - support the door using the door handle, until it is fully open.
- Ensure that the anti-tip oven shelves are installed in the correct way (see instructions).
- Ensure that all control knobs are in the **OFF** position when not in use.
- **Do not** leave cookware containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched **ON**.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the cooking appliance.

Child Safety

- This appliance is designed to be operated by adults. Young children **must not** be allowed to tamper with the controls or play near or with the appliance.
- Accessible parts, especially around the grill area, become hot when the cooker is in use. Children should be **kept away** until it has cooled.

The front of the oven gets hot during use : always keep small children away.

Maintenance and Cleaning

- **Only** clean this oven in accordance with the instructions.
- The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.
- For safety reasons, do not clean the appliance with a steam or high-pressure cleaner.
- Always switch off at the electrical supply prior to carrying out any cleaning or maintenance work.

Service

- You must not attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Refer to your local ELECTROLUX Service Force Centre. Always insist on genuine ELECTROLUX spare parts.

Disposal of an old appliance

- Make the appliance unusable, by cutting off the cable, and remove any door catches, to prevent small children being trapped inside.

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.

Table of contents

FOR THE USER

Important Safety Instructions 3

YOUR BUILT-IN OVEN 6

BEFORE THE FIRST USE 7

THE ELECTRONIC PROGRAMMER ... 8

Setting the time of day 8
Using Countdown (minute minder) 8
Semi automatic programming of cooking (Immediate start - Automatic stop) 8
Fully automatic programming of cooking (Deferred start - Automatic stop) 8

OVEN CONTROLS 9

The function selector 9
The temperature control 9
The neon indicator lights 9

THE OVEN CAVITY 10

Oven accessories 11
The cooking levels 11

THE DIFFERENT COOKING SETTINGS 12

COOKING FUNCTIONS 13

Fan oven 13
Thermal grilling 15
Grill / Full grill 16
Top element 17
Bottom element 17
Conventional oven 18

HINTS FOR SUCCESSFUL COOKING .. 19

COOKING GUIDES 20

CLEANING AND CARE 24

REPLACING THE OVEN LIGHT 26

IF SOMETHING DOESN'T WORK ? 27

SERVICE AND SPARE PARTS 28

GUARANTEE CONDITIONS 29

FOR THE INSTALLER 30

Technical information 30
Fitting the oven into an "in column" or "under counter" cabinet 31
Electrical connections 32
Choice of electrical connections 33

Guide to use the Instruction Book

This section explains standard symbols used throughout to make it easier for the User to find information i.e

⚠ Safety instructions

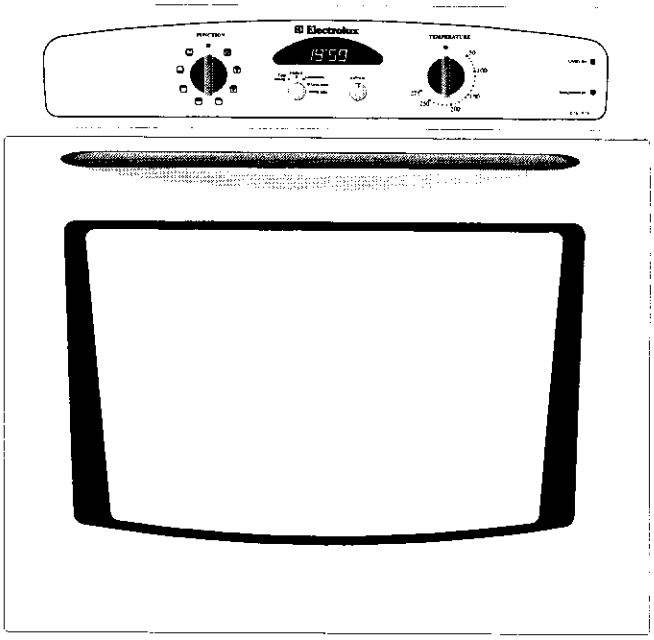
1.2.3. Step by step instructions for an operation

Hints and tips

Environmental information

YOUR BUILT-IN OVEN

General view

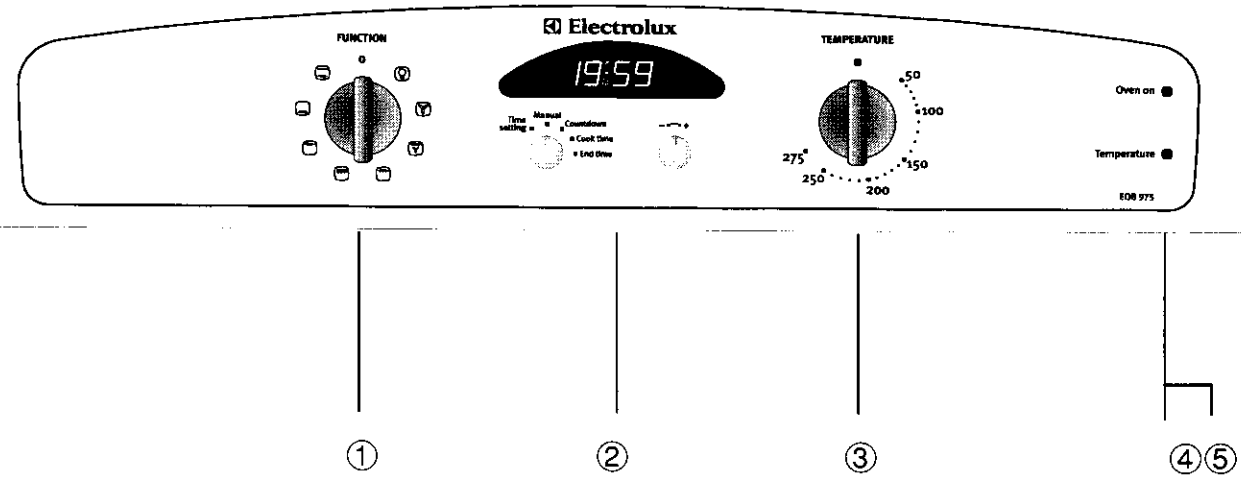


Control panel with function selector, electronic programmer and temperature control

Ergonomic oven door handle

Full glass door with maximum visibility

Control panel



① Function selector

② Clock and electronic programmer

③ Temperature control

④ Oven on indicator light

⑤ Temperature indicator light

BEFORE THE FIRST USE

⚠ Remove **all packaging**, both inside and outside the oven, before using the appliance.

First cleaning

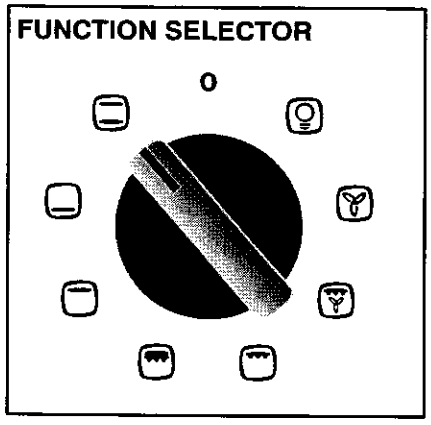
Remove the accessories and wash in warm and soapy water. Then rinse and dry carefully.

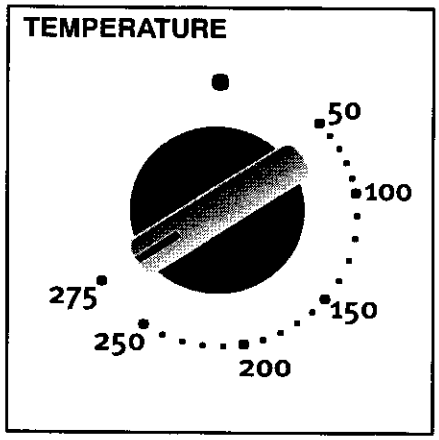
First heating up

⚠ In order to remove possible production remnants, clean the appliance and heat up the oven without food once prior to first use. Ensure that the room is well-ventilated.

How to proceed ?

- Remove all accessories from the oven.
- Remove any labels and protective foils from the front of the oven.
- Set the time of day (refer to Electronic programmer chapter)
- Set the function selector to conventional oven and the temperature control to 275 °C.
- Heat the oven for an hour to dispel the odour from the insulation.





These operations can be carried out under programmer control.

The cooking mode, time and temperature shown in the cooking guides are designed especially for your oven. For best results, follow the guides.

The cooling fan

A cooling fan keeps the oven surrounds (control panel, timer...) cool. It starts up as soon as the oven is switched on. It is perfectly normal to hear the cooling fan running for a few minutes after the oven is turned off.

THE ELECTRONIC PROGRAMMER

This programmer can be used as an independent timer or to programme a cooking cycle.

The left hand knob selects the functions of the programmer.

The right hand knob selects the timing of the functions of programmer.

Symbols in the display :

Cooking symbol

Minute minder symbol

AUTO Automatic symbol (switches on as soon as a cooking time is programmed).

Symbols on the control panel :

Time setting : to set the time of day

Countdown : minute minder

Cook time : to set cooking duration

End time : to set end cook time

● Manual - off position

It is normal that the display of the timer dims from 22.00 to 6.00 am.

Setting the time of day

After first connecting your oven to the power supply, or after a power cut, the programmer displays "**0.00**".

1. Turn the left-hand knob to the time setting position and maintain pressure on the knob.
2. Turn the right-hand knob until desired time of day is reached. Release the left hand knob (the pilot light is displayed).

Using Countdown (minute minder)

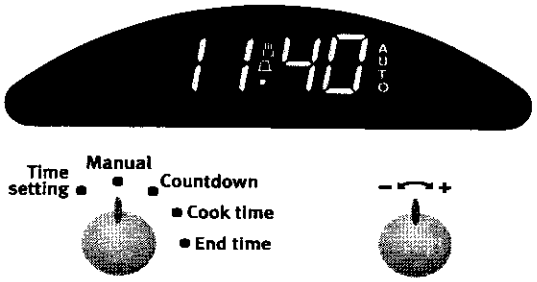
The minute minder function is independent from the oven and has no effect on the functioning of the oven.

1. Turn the left hand knob to the Countdown position.
2. Turn the right hand knob to show the required time (the symbol switches on).
3. Set the left hand knob to the central ● position. The time of day re-appears.

If you wish to see the time counting down, leave the left hand knob on to the Countdown position.

When the required time has elapsed, a buzzer sounds for about one minute and the symbol flashes.

4. To stop the buzzer, turn the right hand knob towards " - " sign. The symbol switches off.



Semi automatic programming of cooking

(Immediate start - Automatic stop)

1. Turn the left hand knob to Cook time position.
2. Turn the right hand knob to set the required cooking time : the symbol **AUTO** is displayed.
3. Set the function selector and temperature control knobs to the required positions.

When the cooking time is up, a buzzer sounds for approximately one minute, the symbol **AUTO** flashes and symbol switches off. **The oven is no longer functioning.** Your dishes will continue to cook in the residual heat of the oven.

4. Reset the oven controls to the **Off** position (temperature control to ● then function selector to **0**).
5. Turn the left hand knob to the central ● position : the buzzer stops, the symbol AUTO switches off, the time of day and symbol are displayed.

Fully automatic programming of cooking

(Deferred start - Automatic stop)

1. Turn the left hand knob to Cook time position.
2. Turn the right hand knob to set the required cooking time : the symbol AUTO switches on.
3. Turn the left hand knob to End time position.
4. Turn the right hand knob to set the **end of cooking time** : the symbol switches off.
5. Set the function selector and temperature control knobs to the required positions.

will be displayed when it is time to start cooking.

When the cooking time is up, a buzzer sounds for approximately one minute, the symbol AUTO flashes and disappears. **The oven is no longer functioning.** Your dishes will continue to cook in the residual heat of the oven.

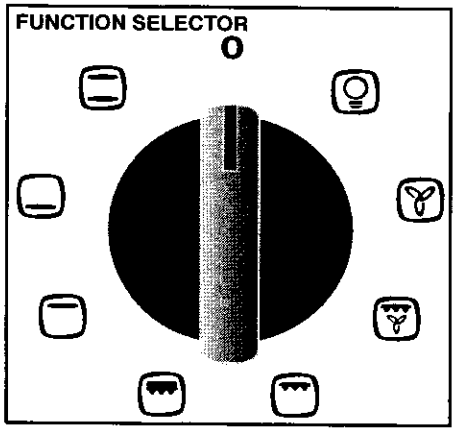
6. Reset the oven controls to the Off position (temperature control to ● then the function selector to **0).**
7. Turn the left hand knob to the central ● position : the buzzer stops, the symbol AUTO switches off, the time of day and symbol are displayed.

OVEN CONTROLS

The function selector

To obtain the desired cooking mode, turn the function selector :

- Oven light
- Fan oven
- Thermal grilling
- Grill
- Full grill
- Top element
- Bottom element
- Conventional oven



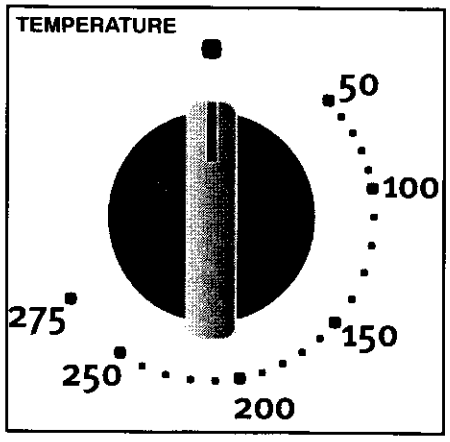
Once a function has been selected, an appropriate temperature must be set for the oven to heat up.

To stop the oven turn the temperature control to ■ and then the function selector to **0**.

The oven light comes on as soon as the function selector is turned. The light remains on during cooking.

The temperature control

The temperature is selected by turning the temperature control knob clockwise. The knob is graduated from 50°C to 275°C.



The neon indicator lights

Oven on

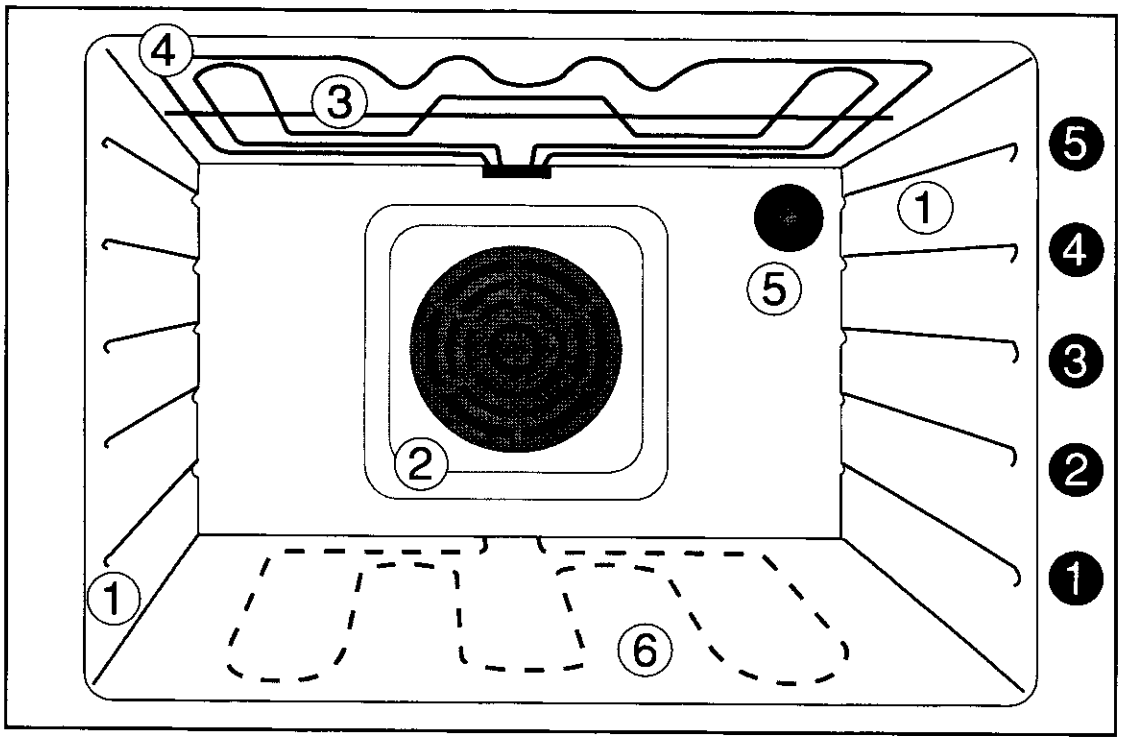
The indicator light comes on when the appliance is switched on, and goes out when the function selector is in the Off position **(0)**.

Temperature

The indicator light comes on while the oven is pre-heating and goes out when the required temperature is reached. It switches on and off during cooking to indicate that the temperature is being maintained.

⚠ After use ensure the knobs are on Off-position (temperature control to ■ and function selector to **0**).

THE OVEN CAVITY



① Shelf runners

② Fan

③ Roof

④ Grill elements

⑤ Oven light

⑥ Lower heating element (under the base panel)

❶ to ❺ Cooking levels

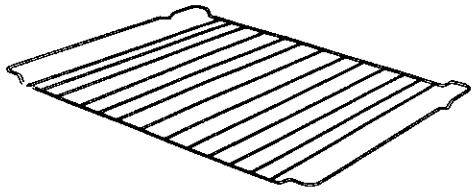
Oven accessories

⚠ In addition to the accessories supplied with your oven, use only ovenware that is ovenproof to very high temperatures (follow manufacturers' instructions).

Your oven is equipped with :

- 2 anti-tip wire shelves
- 1 grill pan

The wire shelf



The anti-tip wire shelves

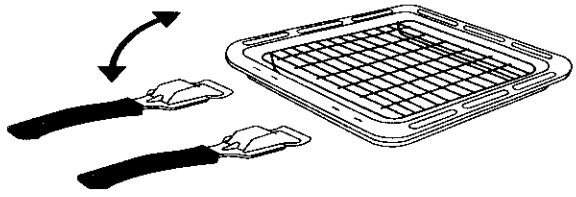
The wire shelves should be fitted with the **forms towards the back of the oven and low side up**. If not fitted correctly the safety stop mechanism will be affected.

Low side up

The grill pan

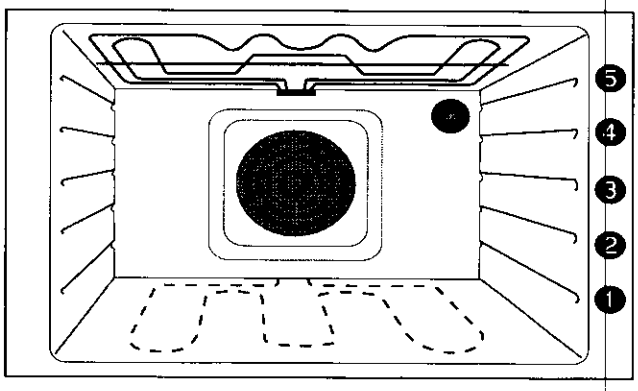
The grill pan is supplied with 1 grid and 2 handles.

The grill pan



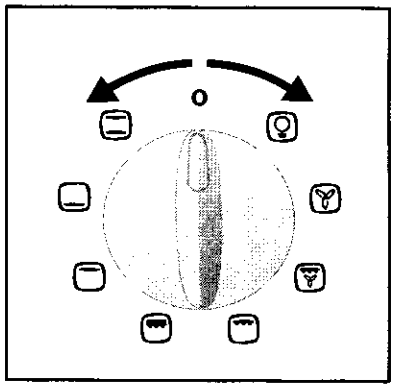
The cooking levels

The oven has five cooking levels which are counted from 1 to 5 (from the bottom upwards).



THE DIFFERENT COOKING SETTINGS

Turn the control either clockwise or anti-clockwise to select the cooking function.



Fan oven

The air inside the oven is heated by the element around the fan situated behind the back panel.
The fan circulates hot air to maintain an even temperature inside the oven. Select any temperature between 50°C and 250°C, or the maximum 275°C.

Thermal grilling

This cooking method combines the fan with the grill element. It replaces the rotisserie in your oven and is ideal for roasting meat and poultry on one level. It is also perfect for "au gratin" dishes.

Grill

For grilling meat, toasting or browning dishes.

Full grill

For grilling meat, toasting or browning dishes in larger quantities.

Top element

This function is suitable for finishing cooked dishes, eg; lasagne, shepherds pie, cauliflower cheese, etc.

Bottom element

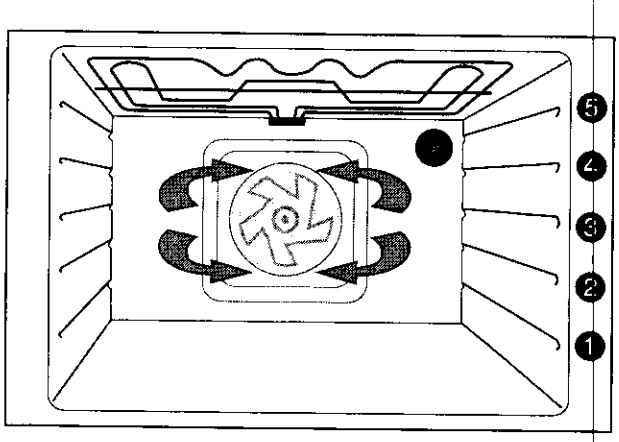
This function is particularly useful when blind-baking pastry or cooking pizza. It may also be used to finish off quiches or flans to ensure the base pastry is cooked enough.

Conventional oven

This method uses the top and bottom element and is ideal for all types of cooking. It is also suitable for re-heating dishes prepared in advance.
To ensure a uniform distribution of heat, you should cook on one level only.

COOKING FUNCTIONS

Fan oven



Dishes can be cooked on **one or several levels** using the fan oven. The circulation of hot air produces an even cooking temperature. Fan oven cooking is ideal for all types of dishes.

The advantages of fan oven

Faster preheating :

- As the fan oven quickly reaches temperature, it is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times.

Lower temperatures :

- Fan oven cooking generally requires lower temperature than conventional cooking. Follow the temperatures recommended in the charts or remember to reduce temperatures by about 20-25° C for your own recipes which use conventional cooking.

Even heating for baking :

- The fan oven has uniform heating on all runner positions. This means that batches of the same food can be cooked in the oven at the same time. However, the top shelf may brown slightly quicker than the lower one. This is quite usual. There is no mixing of flavours between dishes.

Cooking frozen dishes

- With fan oven cooking, you can put frozen food (ready-cooked food, meat, chicken) straight into the oven **without thawing**. There is no need to preheat the oven in this case : simply reduce the temperature slightly at the start of cooking.

With commercial frozen foods, refer to the cooking instructions for conventional oven cooking on the packaging.

How to proceed ?

1. Turn the function selector to and then the temperature control on the required temperature.

Refer to cooking guides.

Cooking the same type of food on two levels

Which accessories to use ?

In most cases, use wire shelves on runners ① and ③.

See cooking charts.

Cooking different types of dishes on two levels

The multi-level position makes it possible for you to cook a complete meal at once. To do so, be guided by the following recommendations :

- The various dishes should require similar temperatures.
- Overall cooking time should be the same as the longest cooking time required.
- Different dishes may be placed inside or removed from the oven at different times. This depends on the cooking time required for each of them, and possibly on the order in which they are to be served.
- Take care not to open the oven door while another dish could suffer (for instance, a cake starting to rise).
- Remember that certain dishes rise in cooking, so leave enough space between shelves.
- Meat and poultry should preferably be placed on shelf ① so as not to spit on other dishes.

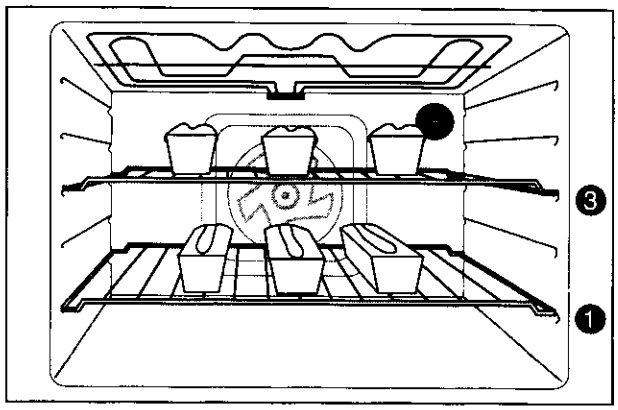
Defrosting

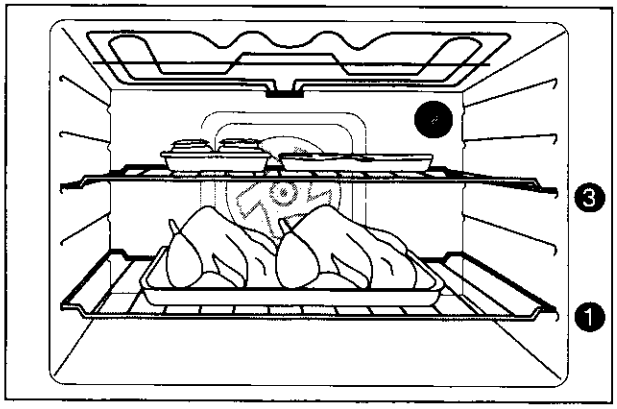
The fan oven operates without heat and circulates the air, at room temperature, inside the oven. This increases the speed of defrosting. However, please note that the temperature of the kitchen will influence the speed of defrosting.

This function is particularly suitable for delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

How to proceed ?

1. Turn the oven function selector to ⍾.
2. Ensure the temperature control knob is in the Off position ■ .

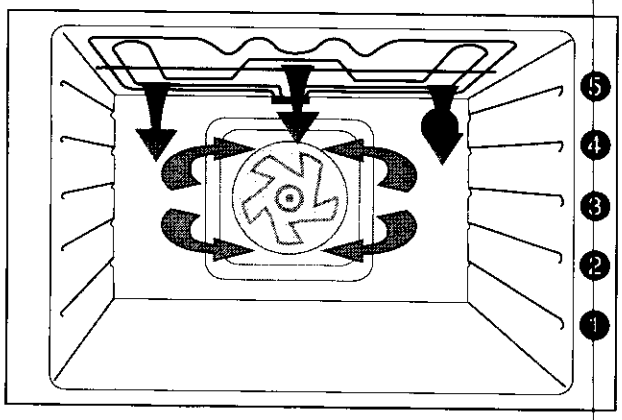




Hints and tips

- Cover food with a lid, aluminium foil or plastic film to prevent drying out during defrosting.
- ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.
- Frozen food should be placed in a single layer when ever possible and turned over half way through the defrosting process.
- Only joints of meat and poultry up to 2 kg (4 lb.) are suitable for defrosting in this way.

Thermal grilling



Thermal grilling is used with the door closed. Never leave the grill unattended when cooking.

Thermal grilling offers an alternative method of cooking food items normally associated with conventional grilling. The grill element and the oven fan operate alternately, circulating hot air around the food. The need to check and turn the food is reduced. Thermal grilling helps to minimize cooking smells in the kitchen.

With the exception of toast and rare steaks, you can thermally grill all the foods you would normally cook under a conventional grill. Cooking is more gentle, therefore food generally takes a little longer to cook with thermal grilling compared with conventional grilling. One of the advantages is that larger loads can be cooked at the same time.

The pre-heating is not necessary for this cooking mode.

How to proceed ?

Grilling

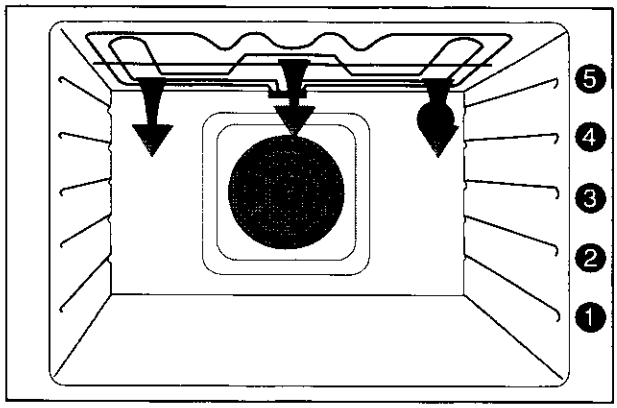
1. Prepare the food to be grilled.
2. Place the food directly on the grill pan grid.
3. Set the function selector to and then the temperature control to the required temperature (see cooking guides).
4. Place the grill pan on runner ③ or ④ depending on the thickness of the food being grilled.
5. When one side is browned, turn the meat over without piercing it to avoid losing juices. For poultry and sausages, piercing before cooking is recommended.
6. Cook the other side.
7. Season when cooking has finished.

Cooking time depends on the thickness of the meat and not on its weight.

Browning toppings

1. Set the function selector to and then the temperature control to the required temperature (see cooking guide).
2. Place the dish containing the food on the shelf. The closer the food is to grill element the faster the browning will occur.
3. Leave the dish under the grill for a few minutes until the food is bubbling and browned.

Grill Full grill



⚠ **Use the grill with the oven door closed** to prevent damage to the control panel.

Never leave the grill unattended when cooking.

Preheat for 3 to 5 minutes.

This cooking mode is ideal for cuts of meat (pork chops, sausages,...) which stay tender and juicy, for toasting or for browning toppings on prepared dishes, preferably hot (e.g. macaroni dishes).

How to proceed ?

Select or depending on the quantity of food to be cooked.

Grilling

- Prepare the food to be grilled.
- Set the function selector to or and then the temperature control to the required temperature (see cooking guides).

When grill element has become red :

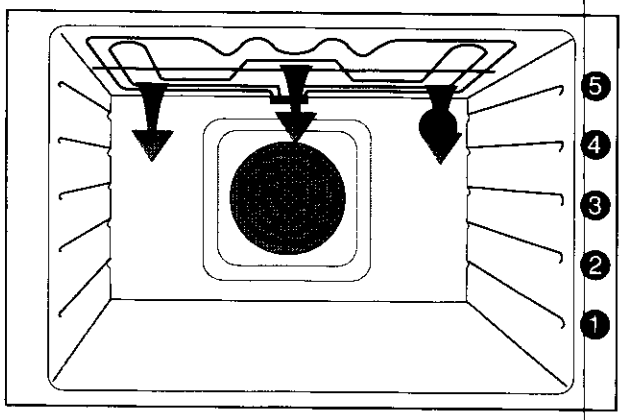
- Put the grill pan on the shelf. Use level shelf ③ or ④ depending on the thickness of the food being grilled.
- When one side is browned, turn the meat over without piercing it to avoid losing juices. For poultry and sausages, piercing before cooking is recommended.
- Cook the other side.
- Season when cooking has finished.

Cooking time depends on the thickness of the meat and not on its weight.

Browning toppings

- Set the function selector to or and then the temperature control to the required temperature (see cooking guide).
- Place the dish containing the food on the shelf. The closer the food is to grill element the faster the browning will occur.
- Leave the dish under the grill for a few minutes until the food is bubblling and browned.

Top element



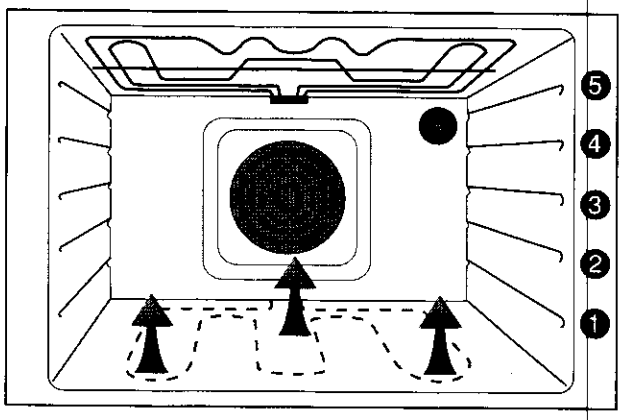
This function is suitable for finishing cooked dishes, eg; lasagne, shepherds pie, cauliflower cheese, etc.

How to proceed ?

1. Set the function selector to and the temperature control to the required temperature.

2. Place the dish in the oven as soon as the temperature indicator light goes on.

Bottom element



This cooking is particularly useful when blind-baking pastry or cooking pizza. It may also be used to finish off quiches or flans to ensure the base pastry is cooked enough.

How to proceed ?

1. Set the function selector to and the temperature control to the required temperature.

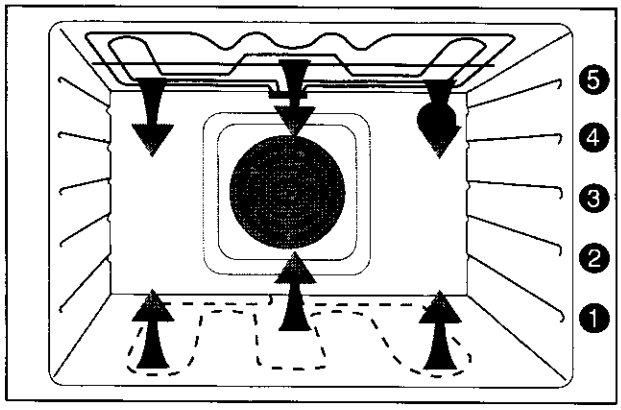
2. Place the dish in the oven as soon as the temperature indicator light goes on.

Conventional oven

Ideal for all types of cooking, especially baking, fish, terrines and vegetable based dishes.

The oven should be pre-heated.

To ensure even heat distribution, we recommend you cook on one level only.



How to proceed ?

1. Pre-heat the oven by setting the function selector to and the temperature control to the required temperature. See the cooking guide.

   Pre-heating time :

   - Approximatively $6^{1/2}$ minutes to reach 150°C.
   - Approximatively 9 minutes to reach 200°C.

2. Place the dish in the oven as soon as the temperature indicator light goes on.

HINTS FOR SUCCESSFUL COOKING

Choice of ovenware

The thickness, conductivity and colour of ovenware affect the cooking results.

A) Aluminium, earthenware, oven glassware and aluminium with a non-stick interior **reduce** cooking and base browning. These materials are recommended for light, soft textured cakes and roasts.

B) Enamelled cast iron, anodized aluminium, zinc-plated iron, porcelain, aluminium with a non-stick interior and coloured exterior **increase** cooking and base browning. These materials are recommended in particular for tarts, quiches and crispy baking that should be browned beneath as well as on top.

If you see	What to do ?
Top too dark Bottom too light not cooked enough 	Use a tin or dish type **B** or place in lower runner
Top too light Bottom too dark overcooked 	Use a tin or dish type **A** or place in higher runner

During cooking, certain dishes increase in volume, so remember to choose a container big enough : ideally, the uncooked dish should take up only two thirds of the container, leaving the upper third free for expansion.

To avoid excessive spitting, use high-sided dishes for roasting meat and poultry, or ovenproof glass roasting trays with a lid, appropriate to the size of the joint.

Condensation and steam

When food is heated it produces steam in the same way as a boiling kettle. The oven is vented to allow some of this steam to escape. However, always stand back from the oven when opening the door to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the oven, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the oven.

To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

Practical tips

- To help keep the oven clean, a baking sheet can be placed on the shelf under the container to protect the base from spillage.
- Pierce the skin of poultry or sausages with a fork before cooking, to avoid the skin swelling and bursting with the heat.
- Leave as little fat as possible around joints of meat to avoid spitting and reduce the fat content.
- For tender joints of meat, turn halfway through cooking and add a little hot water to the dish to produce a tasty gravy and reduce spitting onto the walls of the oven.
- Do not exceed the temperature settings recommended in the cooking guide for meat.

To save energy

- Cook several dishes one after another, if possible, to save the energy needed to pre-heat the oven each time. Whenever possible, do not hesitate to cook 2 or 3 cakes or tarts, for example, at the same time.

COOKING GUIDES

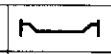
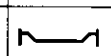
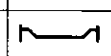
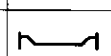
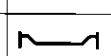
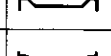
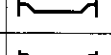
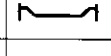
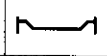
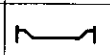
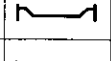
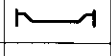
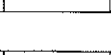
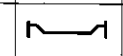
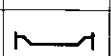
The preheating of the oven is necessary for following cooking settings :

For cooking setting preheating mode time : approx. $6^{1/2}$ minutes to reach 150°C

time : approx. 9 minutes to reach 200°C

For cooking setting preheating mode time : approx. 7 minutes to reach150°C

time : approx. $10^{1/2}$ minutes to reach 200°C

Dish	Pre heat	Function selector	Number of levels	Level of cooking (runner)	Shelf position	Temperature selector (°C)	Cook time (minutes)
ROASTING GUIDE : MEAT							
Beef			1	2		150 - 160	20 - 30 per 500 g and 20 - 30 over
			1	2		200 - 210	20 - 30 per 500 g and 20 - 30 over
Lamb and mutton			1	2		160 - 180	20 - 30 per 500 g and 20 - 30 over
			1	2		190 - 200	20 - 30 per 500 g and 20 - 30 over
Pork and veal			1	2		160 - 180	20 - 30 per 500 g and 10 - 20 over
			1	2		180 - 190	20 - 30 per 500 g and 10 - 20 over
Ham			1	2		150 - 170	30 - 40 per 500 g and 30 - 40 over
			1	2		190 - 200	30 - 40 per 500 g and 30 - 40 over
Chicken			1	2		150 - 170	15 - 20 per 500 g and 20 over
			1	2		180 - 190	15 - 20 per 500 g and 20 over
Turkey and Goose			1	1		150 - 170	15 - 20 per 500 g up to 3,5 kg then 10 min per 500g
			1	1		180 - 190	15 - 20 per 500 g up to 3,5 kg then 10 min per 500g
Duck			1	2		150 - 170	20 - 30 per 500 g and 20 - 30 over
			1	2		180 - 190	20 - 30 per 500 g and 20 - 30 over
Pheasant			1	2		160 - 180	35 - 40 per 500 g and 35 - 40 over
			1	2		180 - 190	35 - 40 per 500 g and 35 - 40 over
Rabbit			1	2		160 - 180	35 - 40 per 500 g and 35 - 40 over
			1	2		180 - 190	35 - 40 per 500 g and 35 - 40 over
Potatoes with or without meat			1	2		160 - 180	according to size
			1	2		180 - 190	according to size
BAKING GUIDE							
Fish			1	2 or 3		160 - 170	30 - 40
			1	2 or 3		180 - 200	30 - 40
Fish fillets			1	2 or 3		160 - 170	15 - 30
			1	2 or 3		180 - 200	15 - 30
Fish pie (potato topped)			1	2 or 3		170 - 180	10 - 15
			1	2 or 3		190 - 200	10 - 15
Pasta, lasagne			1	2 or 3		160 - 180	40 - 50

Dish	Pre heat	Function selector	Number of levels	Level of cooking (runner)	Shelf position	Temperature selector (°C)	Cook time (minutes)
			1	2 or 3		180 - 200	40 - 50
Casseroles Beef/lamb			1	1 or 2		140 - 160	150 - 180
			1	1 or 2		160 - 170	150 - 180
Chicken			1	1 or 2		150 - 160	60 - 90
			1	1 or 2		170 - 180	60 - 90
Baked jacket potatoes			1	3		180 - 190	60 - 90
			2	4 and 2		180 - 190	60 - 90
			1	3 or 4		190 - 200	60 - 90
Roast potatoes			1	3		180 - 190	75 - 90
			2	4 and 2		180 - 190	75 - 90
			1	3		190 - 200	75 - 90
Stuffed marrow			1	3		180 - 190	30 - 35
			2	4 and 2		180 - 190	30 - 35
			1	3		190 - 200	30 - 35
Stuffed tomatoes			1	3		180 - 190	15 - 20
			2	4 and 2		180 - 190	15 - 20
			1	3		190 - 200	15 - 20
Yorkshire puddings large			1	2 or 3		180 - 200	10 40 - 45
			1	2		210 - 220	10 40 - 45
individuals			1	2 or 3		180 - 200	15 - 20
			1	3		200 - 210	10 15 - 20
Biscuits			1	3		140 - 150	10 - 20
			2	4 and 2		140 - 150	10 - 20
			1	3		170 - 180	10 - 20
Bread rolls/buns			1	3		220 - 230	15 - 20
			2	4 and 2		220 - 230	15 - 20
			1	3		230 - 240	15 - 20
Cakes : Small & Queen			1	3		160 - 170	20 - 30
			2	4 and 2		160 - 170	20 - 30
			1	2 or 3		170 - 180	20 - 30
Sponges			1	2 or 3		150 - 160	20 - 30
			2	4 and 2		150 - 160	20 - 30

Dish	Pre heat	Function selector	Number of levels	Level of cooking (runner)	Shelf position	Temperature selector (°C)	Cook time (minutes)
			1	2		160 - 170	20 - 30
Victoria sandwich			1	3		150 - 160	20 - 30
			2	3 and 1		150 - 160	20 - 30
			1	2		170 - 180	20 - 30
Madeira			1	2		140 - 150	20 - 25
			1	2		160 - 170	20 - 25
Rich fruit			1	1		125 - 135	150 - 180
			1	1		130 - 140	150 - 180
Christmas			1	1		125 - 135	150 - 180
			1	1		130 - 140	150 - 180
Gingerbread			1	3		140 - 150	80 - 90
			1	3		160 - 170	80 - 90
Meringues			1	3		80 - 90	120 - 180
			2	4 and 2		80 - 90	120 - 180
			1	3		80 - 90	120 - 180
Shortbread			1	2 or 3		140 - 150	15 - 45
			2	4 and 2		140 - 150	15 - 45
			1	3		170 - 180	15 - 45
Fruit pies and crumbles			1	2 or 3		180 - 190	25 - 30
			1	2		190 - 200	25 - 30
Pastry : Choux			1	3		180 - 190	25 - 35
			2	4 and 2		180 - 190	25 - 35
			1	2		200 - 210	25 - 35
Flaky / Puff pies			1	3		160 - 170	15 - 25
			2	4 and 2		160 - 170	15 - 25
			1	2		200 - 210	15 - 25
Shortcrust-Mince pies			1	2		160 - 170	15 - 25
			2	4 and 2		160 - 170	15 - 25
			1	2		190 - 200	15 - 25
Meat pies			1	2		180 - 200	25 - 35

Dish	Pre heat	Function selector	Number of levels	Level of cooking (runner)	Shelf position	Temperature selector (°C)	Cook time (minutes)
Quiches, tarts, flans			2	4 and 2		180 - 200	25 - 35
			1	2		200 - 210	25 - 35
			1	3		180 - 200	35 - 40
			2	4 and 2		180 - 200	35 - 40
			1	2		190 - 200	35 - 40
Patés and terrines			1	2		150 - 160	60 - 90
			1	2		160 - 170	60 - 90

Cooking guide with grilling, thermal grilling

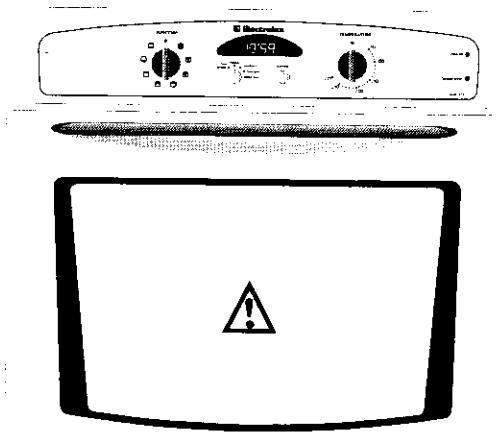
Use the grill with the oven door closed and never leave unattended when cooking.

Dish	Pre heat	Function selector	Number of levels	Level of cooking (runner)	Shelf position	Temperature selector (°C)	Cook time (minutes)
GRILLING **3 minutes of preheating**							
Bacon rashers			1	5		250	5 - 6
Beefburgers			1	4		250	15 - 20
Chicken joints			1	4		250	30 - 40
Lamb chops			1	4		275	15 - 20
Pork chops			1	4		275	25 - 30
Fish : Whole trout / Mackerel			1	4		275	10 - 15
Fillets : Plaice / Cod			1	4		275	8 - 12
Liver : Lamb / Pig			1	4		250	10 - 20
Sausages			1	5		250	15 - 25
Rare steaks			1	5		275	8 - 10
Medium steaks			1	4		275	12 - 16
Well done steaks			1	4		275	14 - 20
Toasted sandwiches			1	4		250	3 - 5
THERMAL GRILLING **no preheating**							
Chicken (900 - 1000 g)			1	2		160 - 170	50 - 60 turn after 25 - 30 minutes
Joint of pork (2000 g)			1	2		160 - 170	90 - 100 turn after 45 - 50 minutes
Beef			1	2		150 - 160	90 - 100 turn after 45 - 50 minutes
Duck			1	1 or 2		150 - 160	90 - 120 turn after 45 - 60 minutes

Only your experience will enable you to determine the proper settings for your personal cooking needs. The temperatures are intended as a guide only. It may be necessary to increase or decrease the temperature to suit individual requirements.

CLEANING AND CARE

The front of the oven gets hot during the catalytic cleaning : always keep small children away.



Oven cavity

The enamelled oven base is best cleaned whilst the oven is still warm.
Wipe the oven over with a soft cloth soaked in warm soapy water after each use. From time to time it may be necessary to do a more thorough cleaning, using a proprietary oven cleaner.
Aerosol cleaners must not be used on catalytic surfaces and must not come into contact with the elements or the door seal as this may cause damage.

Cleaning of catalytic panels

Principal

The sides, top and back panels are coated with a special stay clean finish. This special coating absorbs and burns fat splashes under the action of heat.
However during cooking that causes a great deal of fatty splashing (poultry, sausages, pork chops...), the duration or temperature are not always sufficient to eliminate all the grease.
In this case, after cooking :

- Remove all accessories from the oven (wire shelves, grill pan).
- Set the function selector to .
- Set the temperature control to 275°C and allow the empty oven to heat for 5 minutes.
- Then set the function selector to for 20 minutes.

  If you carry out this operation from a cold oven, allow 40 minutes for cleaning.

These operations can be carried out under programmer control.

Never use caustic, scouring or abrasive cleaners, oven sprays, steel-wool on the catalytic panels.

In order to save energy, run the cleaning cycle immediately after cooking to take advantage of the residual heat in the oven.

Cleaning to top panel only

In order to burn off fat splashes after several meat cookings, the grill only can be heated by setting the function selector to , and temperature control to 275°C for 10 minutes.

Wire shelves, grill pan and shelf runners

Oven accessories should be cleaned with hot soapy water.

External cleaning

Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little liquid detergent has been added.

⚠ To prevent damaging or weakening the door glass panels avoid the use of the following :

- Household detergent and bleaches.
- Impregnated pads unsuitable for non-stick saucepans.
- Brillo/Ajax pads or steel wool pads.
- Chemical oven pads or aerosols.
- Rust removers.
- Bath/Sink stain removers.

Clean the outer and inner door glass using warm soapy water. Should the inner door glass become heavily soiled it is recommended that a cleaning product such as Hob Brite is used.

Brass plated handle and knobs cleaning

The brass handle and knobs should been cleaned only with a soft cloth and hot soapy water. ANY OTHER CLEANING MATERIALS WILL DULL THE BRASS PLATED FINISH.

Removal and installation of the runners

For easier cleaning you may remove the entire shelving parts from the oven inside. For this purpose slightly lift the runners in the middle and take them out of the oven. Re-location in the reverse sequence : insert the hook and firmly press down.

REPLACING THE OVEN LIGHT

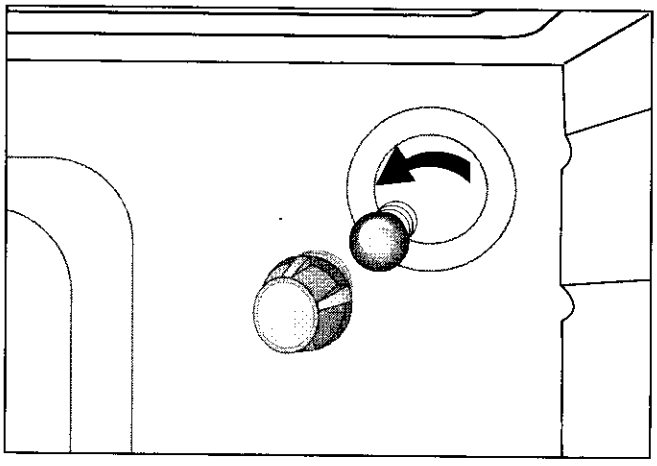
⚠ Ensure the oven is disconnected from the electrical supply before changing the bulb.

The 25 W - E14 (230/240 V) screw-in bulb is **a special "heat-resistant" bulb** capable of withstanding temperatures up to 300°C. Replacement bulbs are available through your local Service Force Centre.

The bulb is located at the back innerside of the oven and can be reached from inside the oven.

To replace the bulb :

1. Unscrew the bulb protection cover (turn anti-clockwise).
2. Unscrew the bulb anti-clockwise.
3. Screw in a new bulb.
4. Screw in the bulb protecting cap carefully.



IF SOMETHING DOESN'T WORK ?

Please carry out the following checks on your appliance before calling a service Engineer. It may be that the problem is a simple one, which you can solve yourself without the expense of a service call.

⚠ If the oven shows any sign of a fault, we recommend you do not use it. Disconnect the oven from the mains or remove the fuse on the appropriate circuit.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO ?
• The oven does not work.	• The oven is not wired in or switched on at the socket.	• Switch on at the socket.
	• There is a power failure.	• Check power supply and fuse.
	• An automatic cooking program has been set.	• Set the programmer back to the Off position.
• The results of cooking are unsatisfactory.	• Insufficient preheating.	• Consult cooking guides.
	• Temperature is too high or too low.	
	• Wrong shelf position.	
	• Wrong type of dish.	
	• Temperature is incorrectly set.	
	• Cooking time is incorrect.	
	• Cooking function selector is wrongly positioned.	
	• The shelf or oven dish are not in the centre of the oven.	• Centre the shelf or oven dish in the oven.
• The oven smokes.	• The oven is dirty.	• Clean the oven once cooking is finished (see section on cleaning).
	• Food has spilled over.	• Use a larger dish.
	• Food (meat) is spitting excessively.	• Reduce temperature setting.
	• Wrong selected function.	• Consult cooking guides.
• Steam and condensation settle on the food and the oven cavity.	• The dish has been left inside the oven too long.	• Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.
• The timer keeps flashing **0.00**.	• There has been a power failure.	• Reset the clock.
• The timer does not work.	• Incorrect setting.	• Check the instructions for the timer.

If the problem still persists after these checks, contact the Service Force Centre.
In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

SERVICE AND SPARE PARTS

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning :

08705 929929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.

For the address of your local Service Force Centre and further information about Service Force, please visit the website at www.serviceforce.co.uk

Before calling out an engineer, please ensure you have read the details under the heading "IF SOMETHING DOESN'T WORK ?

When you contact the Service Force Centre you will need to give the following details :

1. Your name, address and post code
2. Your telephone number
3. Clear and concise details of the fault
4. The model and serial number of the appliance (found on the rating plate)
5. The purchase date

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.

Customer Care Department

For general enquiries concerning your ELECTROLUX appliance or for further information on ELECTROLUX products, please contact our Customer Care Department by letter or telephone at the address below or visit our website at www.electrolux.co.uk :

Customer Care Department
Electrolux
55-77 High Street
Slough
Berkshire
SL1 1DZ

Tel : 08705 950 950 *

* calls to this number may be recorded for training purposes.

GUARANTEE CONDITIONS

ELECTROLUX GUARANTEE CONDITIONS

We, ELECTROLUX, undertake that if, within 12 months of the date of purchase, this ELECTROLUX appliance or any part thereof is proved to be defective by any reason only of faulty workmanship or materials, we will, at our option, repair or replace the same FREE OF ANY CHARGE for labour, materials or carriage on condition that :

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by an ELECTROLUX Service Force Centre.
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am** and **5.30pm** Monday to Friday. Visits may be available outside these hours, in which case a **premium** will be charged.

Exclusions

This guarantee does not cover :

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulb or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the European Community (EC) or European Free Trade Area.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of ELECTROLUX manufacture which are not marketed by ELECTROLUX.

European Guarantee

If you should move to another country within EUROPE then your guarantee moves with you to your new home subject to the following qualifications :

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The electricity supply complies with the specifications given on the rating plate.
- The product is installed taking into account regulations in your new country.

Before you move, please contact your nearest Customer Care Centre, listed below, to give them details of your new home. They will then ensure that the Local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0)3 44 62 20 13
Germany	Nürnberg	+49 (0)800 234 7378
Italy	Pordenone	+39 (0)800117511
Sweden	Stockholm	+46 (0)20 78 77 50
UK	Slough	+44 (0)1753 219898

FOR THE INSTALLER

Technical information

Oven type	See rating plate
Electrical connections	230 / 240 V 50 Hz
Required protection fuse for the oven	13 Amps

Oven ratings

Oven	Electric
Maximum electrical power	3000 W / 3200 W
Oven power	2400 W (230 V)
Grilling	Electric
Grilling power	2900 W (230 V)
Oven lighting	25 W (230 V)
Type of cleaning	Catalytic

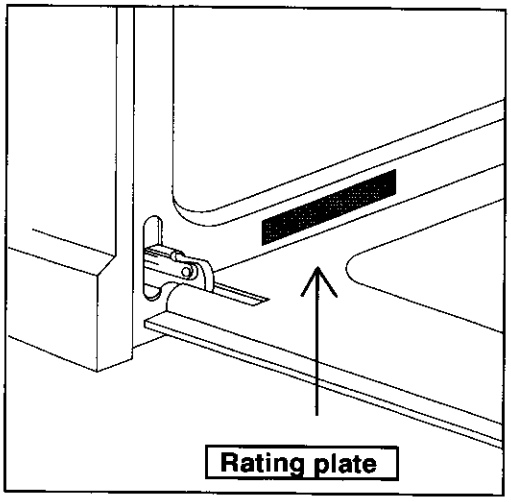
Aperture dimensions of the oven

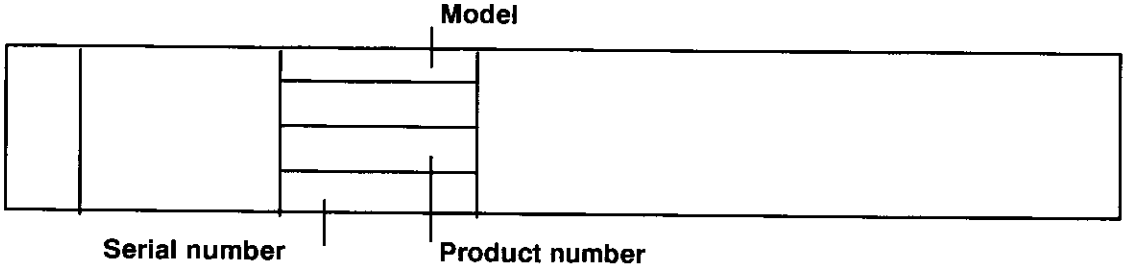
Height	580 mm
Width	540 mm
Depth	546 mm
Net weight	32,5 kg
Internal volume	51 l

The rating plate

The rating plate is situated on the lower front frame of the oven and can be seen upon opening the oven door.

This information (model, product number, serial number) should be quoted in any communication or if the Service Force Centre is contacted.





The CE mark meets the requirements laid down in directives : electromagnetic compatibility 89/336, CE mark 93/68 and low voltage 73/23.

Fitting the oven into an "in column" or "under counter" cabinet

Please ensure that when the appliance is installed, it is easily accessible for the engineer in the event of a breakdown.

Building-In :

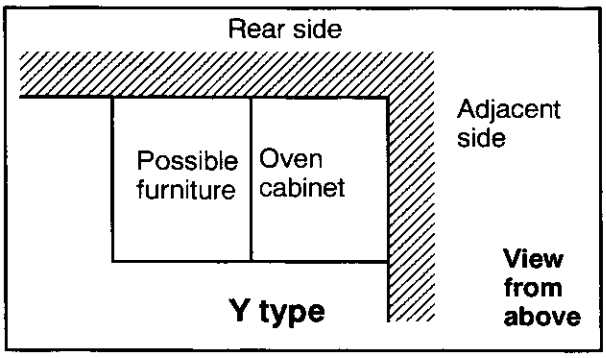
This appliance is classed as a **type Y** in terms of protection against overheating of surround areas.

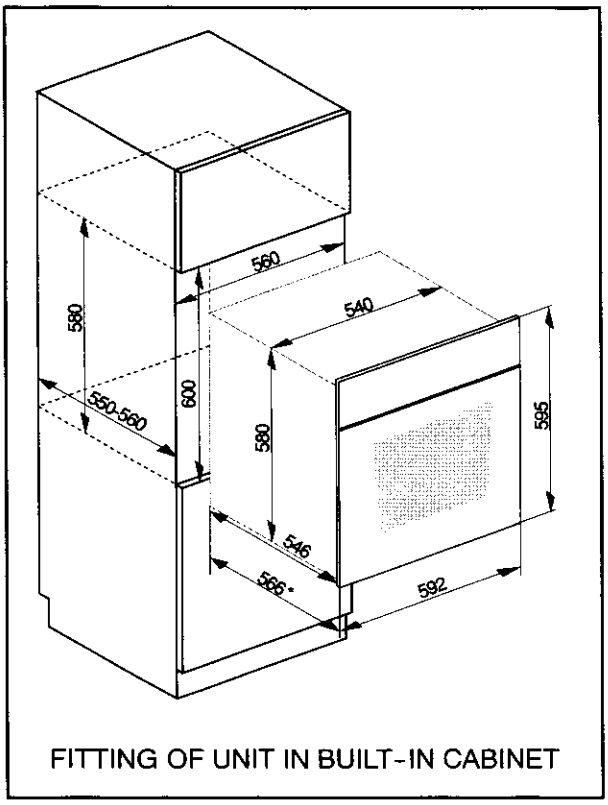
The surround or cabinet into which the oven will be built must comply with the following specifications :

- **this oven must be fitted in a closed cabinet to ensure correct air flow for cooling purposes,**
- the dimensions must be as shown in the relevant diagram,
- to avoid overheating a minimum of 5 mm must separate the oven frame from adjacent partitions (doors of furniture, etc...),
- adjacent partitions and their coverings must be capable of resisting a temperature of at least 60°C.

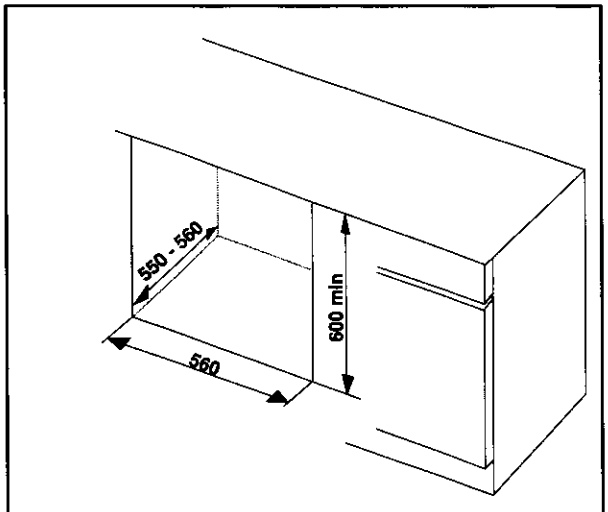
The oven must be correctly installed to ensure electrical safety. During installation and maintenance, the oven must be disconnected from the power supply, and fuses must be removed.

The oven must be installed in a level and stable housing cabinet which must be properly assembled and firmly secured to the wall or floor. The oven is secured to its surrounding unit by two side stability screws. They are supplied in a plastic bag inside the oven.





FITTING OF UNIT IN BUILT-IN CABINET



FITTING OF UNIT IN "UNDER COUNTER" CABINET

Electrical connections

⚠ **Connecting the appliance to the electricity supply must be carried out by qualified professionals only. The oven must be earthed in accordance with current regulations (Earth = yellow and green).**

Fuse capacity : 13 Amps

Before connecting the oven, check that :

- the electrical wiring is in good condition,
- the fuses and the domestic power supply are of sufficient capacity to support the oven (see rating plate),
- the plug or double pole switch used to connect the oven is accessible once the appliance is installed.

Fixed connection :

In the event of a fixed connection, it is necessary that you install a double pole switch between the appliance and the electricity supply (mains), with a minimum gap of 3 mm between the switch contacts and of a type suitable for the required load in compliance with the current rules.

The switch must not break the yellow and green earth cable at any point.

Fitting a plug :

If a plug is fitted, the wires in the mains lead are coloured in accordance with the following code :

green and yellow : Earth

blue ..... : Neutral

brown ..... : Live

- The wire coloured green and yellow must be connected to the terminal marked with the letter "**E**" or by the earth symbol or coloured green and yellow,
- The wire coloured blue must be connected to the terminal "**N**" or coloured black,
- The wire coloured brown must be connected to the terminal marked "**L**" or coloured red,
- Upon completion there must no cut or stray strands of wire present and the cord clamp must be secure over the outer sheath.

Connecting cable

Use a H05 RR-F type cable with a minimum cross-section of 2.5 mm^2 or 2.5 mm^2 PVC twin and earth cable .

The cable should be connected according to recommendations and the securing screws should be tight. The protective conduction (Earth cable) should be longer than the wires carrying the current. The power cable should be held firmly in place by the cable clamp.

Whatever method of connection is employed, the appliance must be earthed in accordance with current regulations.

If the oven is to be connected to an existing cooker control unit, it will be necessary to down rate the protective fuse to 15 amp.

Choice of electrical connections

There are two possible ways to connect your cooker, please choose from the most appropriate after reading the descriptions :

- It is recommended that this appliance is wired with suitably rated cable (min 13 A), into fixed wiring using a double pole isolator with at least 3 mm contact separation in all poles and neutral, located within 2 m of the appliance. If this fixed wiring circuit is only supplying the cooker, then a fuse of 13 A (or circuit breaker) should be incorporated. When the circuit combines oven and hob, then wire and fuse rating should be increased accordingly.

Subject to Regional Electricity Company regulations if you wish to connect the oven and hob to the power supply you may use one of the following methods :

- If you wish to connect an oven and a hob to a cooker point you can :
  - by connecting the oven and hob separately to the cooker point. Oven and hob units should be separately connected to a control panel. In this case the cooker should be operated from 6 mm^2 twin core, and earth, PVC insulated multicore cable. See Fig. 1.

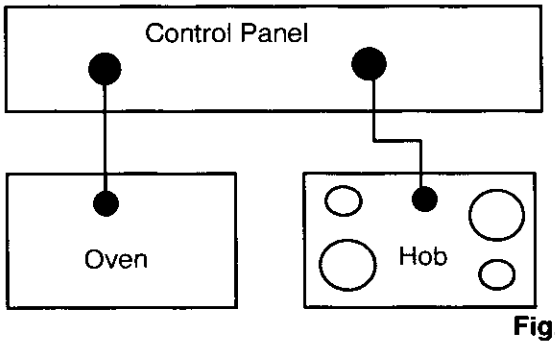


Fig. 1

- by connecting the cooker point to the hob and then connecting the hob to the oven. Provided that the hob manufacturer permits it, connect the oven to the hob and the hob to the cooker point using the same cabling as described above. Check the hob terminal block is large enough to take two cables and is of suitable rating. See Fig. 2.

NOTE : 13 amp cable is not suitable for connecting this application.

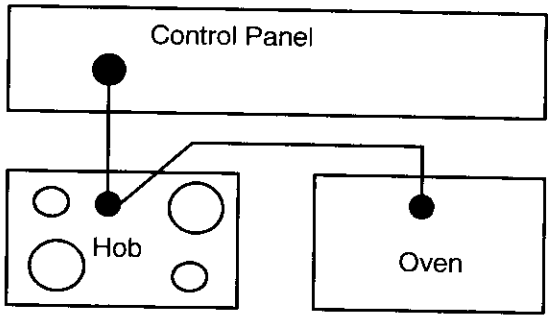


Fig. 2

NOTE : it is good practice to :

- fit an Earth Leakage Circuit breaker to your house wiring,
- wire your appliance to the latest IEE regulations.

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Electrolux

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